Vertical Rotisserie

Electric

Model #10800

IMPORTANT!

Please keep these instructions and your original box packaging.

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INSTRUCTIONS

FOR PROPER USE AND CARE

IMPORTANT SAFEGUARDS

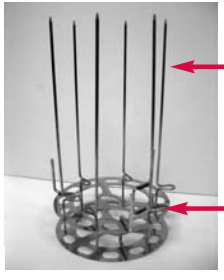
When using this electrical appliance, safety precautions should always be observed, including the following:

- **Read all of the instructions.**
- Place the oven securely in the center of the counter or work space.
- Close adult supervision must be provided when this appliance is used by or near children.
- Do not operate with a damaged cord or plug, after the appliance malfunctions or has been damaged in any manner.
- Always unplug after use and before cleaning. Allow unit to cool before removing parts and before cleaning.
- Do not let cord hang over the edge of a table or counter or touch hot surfaces.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- Operate the oven on a heat resistant surface, not on wood or a table cloth. It is important that there is a heat resistant surface beneath this unit.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Use extreme caution when disposing of hot grease.
- Be certain oven is off before removing plug from wall outlet.
- To protect against electrical shock, do not immerse cord, plug, or motor housing in water or any other liquid.
- A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls and the like, when operating.
- There may be a slight burning odor when using oven for the first time. Before first use, allow oven to to run for a few minutes in order to burn any excessive lubricants which were used during the manufacturing process.
- To reduce the hazards of potential shock, the oven has a polarized plug (one blade is wider than the other), which will fit only one way in a polarized outlet. If the plug does not fit, contact a qualified electrician for assistance. Do not attempt to defeat this safety feature.
- Do not clean with metal scrubbing pads. Pieces can break off the pad and short-circuit electrical parts, creating a possibility of electrical shock and damage to the unit.
- Do not pull cord when disconnecting the unit.
- An extension cord should not be used with the oven.
- This oven is for indoor, household use only.
- This oven should not be used for other than its intended use.
- This appliance is not intend for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- When using the parts always use a potholder.
- Use caution when removing food from the oven.
- **WARNING: Glass surfaces of the oven get very hot while in use. Do not touch any glass part of the oven until it has had a chance to cool.**

SAVE THESE INSTRUCTIONS

FEATURES

Control Panel



Skewers

Tower

Center Shield

Hook Handle

Drip Pan

BEFORE FIRST USE

1. Remove all packing materials and literature from inside the oven.
2. Wash all parts except main body in warm soapy water. Allow to dry.
3. Place **Glass Lid** on **Main Body**. Plug power cord unit into a standard 120-volt outlet and press POWER button on **Control Panel**.
4. The unit will beep once and the digital display (Control Panel) will start flashing "00." The HIGH and POULTRY indicator lights will turn "on" and four lights above HEATING ELEMENTS will be flashing. NOTE: Every time a keypad button is pressed, the appliance will beep once.
5. Press the HEAT button to switch the unit on HIGH. Note: The POULTRY light will be flashing as well.
6. Set for 5 minutes by pressing the "+" button.
7. Press the START/PAUSE button. The green ON light will illuminate and digital display will start counting down from programmed time. When the heating elements turn on, two of the three HEATING ELEMENTS lights flash on circular array of the **Control Panel**. As the cooking progresses, the three outer lights will alternate in a circular pattern, one or two at a time. This demonstrates how heat inside your Rotisserie is circulating or rotating inside, roasting the food evenly.
7. When the cycle is complete, your Rotisserie beeps three times, the digital display will show "00" and the heating elements will turn off. Allow to cool for 5 minutes.

NOTE: While preparing your oven for the first time, the oven will give off a slight burning odor. The oven is actually burning off excess lubricants found in the oven's heating elements and will not harm the oven.

HOW TO OPERATE

Poultry Preparation

NOTE: Prepare poultry for cooking per your recipe.

1. Plug cord into wall outlet and place the oven on a flat, even surface.
2. Spray the **Drip Tray**, **Tower,** and **Center Shield** with cooking oil. Place **Drip Tray** into **Main Body**.
3. Insert **Center Shield** through center of **Tower** from the bottom, making sure the open end of shield is located at the bottom of the **Tower**.
4. Make sure the metal loop at the top of the **Center Shield** protrudes through the neck area of the bird. NOTE: With

larger poultry, it will be necessary to fit the bird body down over the first (bottom) ring of **Tower** so the metal loop of the **Center Shield** extends through the front of the body cavity.

Lift the bird, using the metal loop of **Center Shield**, and position bird over the center heating element of **Main Body**. Guide the bird down over center heating element until bottom of **Tower** rests on **Drip Pan**.

Note: While cooking, the surface of the oven will become considerably hot, be sure to place the oven on a heat proof counter and use potholders.

For larger birds, tie the wings down to the body to keep away from the heating elements.

Meat Preparation

1. Plug cord into wall outlet and place the oven on a flat, even surface.
2. Spray the **Center Shield** and **Drip Pan** with spray-on cooking oil. Place **Drip Tray** into bottom of the **Main Body**.
3. For larger roasts, place meat on a plate or shallow pan. With a sharp knife, cut two x-shaped slits through center of meat to make room for **Center Shield**.
4. Insert metal loop, slide **Center Shield** and meat down over center heating element of Main Body as far as it will go.

NOTE: With small roasts, use **Tower** to support meat.

5. Using the metal loop, slide **Center Shield** and meat down over center heating element of **Main Body** as far as it will go.

NOTE: With small roasts, use **Tower** to support meat.

Roasting

1. Place **Glass Lid** on **Main Body**. Plug power cord unit into a standard 120-volt outlet and press POWER button on **Control Panel**.
2. The unit will beep once and the digital display (Control Panel) will start flashing "00." The HIGH and POULTRY indicator lights will turn "on" and four lights above HEATING ELEMENTS will be flashing. NOTE: Every time a keypad button is pressed, the appliance will beep once.
3. The four lights above HEATING ELEMENTS indicate which heating elements will turn on when the rotisserie starts cooking. The three outer lights represent the outer heating elements and turn "on" when the rotisserie starts. The single light (center) indicates if the center-heating element will be set "on." The CENTER HEAT button controls this element and can be set "on" or "off" any time during the cooking cycle. Turning the center element "on" speeds up the cooking process.
4. Press the SELECT button to choose poultry or meat type, indicated by the POULTRY and MEAT indicator lights.

5. Press and hold the "+" keypad to increase the minutes of cooking time desired. Use the "-" keypad to subtract minutes from roasting time. To add or subtract minutes slowly, press and release "+" or "-" buttons and the time will change in one minute increments. NOTE: The maximum roasting time possible is 99 minutes.
6. Press the HEAT button to switch between HIGH and LOW heat settings. The indicator lights on the **Control Panel** indicates which setting is selected. For most rotisserie cooking, the HIGH setting is used.
7. Press the START/PAUSE button. The green "on" light will illuminate and digital display will start counting down from programmed time. When the heating elements turn on, two of the three ELEMENT lights flash on circular array of the **Control Panel**. As the cooking progresses, the three outer lights will alternate in a circular pattern, one or two at a time. This demonstrates how heat inside your Rotisserie is circulating or rotating inside, roasting the food evenly.
8. Always check food periodically with a standard meat thermometer to check for desired doneness. CAUTION: Use extreme caution when opening **Glass Lid** when the rotisserie is operating.
9. When the cooking cycle is complete, your Rotisserie beeps three times, the digital display will show "00" and the heating elements will turn off. Using a hot pad or oven mitt, carefully remove **Glass Lid** and set aside on a plate.
10. Insert the **Hook Handle** into loop at top of **Drip Tray** or **Center Shield**, and lift cooked food from rotisserie and place it on a clean plate. For larger birds and roasts, we recommended using two hands on the **Hook Handle** to remove the food.
11. Allow food to stand 10-15 minutes. Then remove food from **Tower**. NOTE: When removing roasts from the **Center Shield** (especially small roasts like pork tenderloin), consider cutting the roast off the shield by slicing it in half lengthwise. This will result in two long pieces of meat that can be sliced for serving.

Skewers

1. Plug cord into wall outlet and place the oven on a flat, even surface.
2. Spray **Skewers**, side of **Drip Tray** and inside of **Glass Lid** with spray-on cooking oil. Set **Drip Tray** into **Main Body**. Slide **Center Shield** into place on **Tower**.
3. To roast kabobs, cut tender beef, lamb, or chicken into 1-inch cubes. Marinate, if desired. Thread cubed meat onto pointed end of skewers. For variety, alternate meat with chunks of fresh vegetables such as peppers, onions, cherry tomatoes, or small red potatoes. It's great to include chunks of fruit, such as pineapple.
4. When **Skewers** are loaded with food, insert short end of

skewer shaft into matching holes provided on **Tower** rings. Lower **Tower** over center heating element in the **Main Body** and cover with **Glass Lid**.

5. Press POWER button to turn unit "on".
6. Select POULTRY setting to roast kabobs with poultry, seafood, or chicken pieces. For kabobs with beef, lamb, pork, and meats such as steak, ribs, or chops, select MEAT setting.
7. Consult charts (on page 7) for cooking times of different foods and set cooking time by using the "+" or "-" arrows. Use the HIGH setting and turn **Center Element** "on" using the CENTER HEAT button. Press the START button.
8. When cooking cycle is complete, the rotisserie will beep three times and the display will show "00." Use a hot pad or oven mitt and carefully remove **Glass Lid**.

CAUTION: Use caution when opening **Glass Lid**.

9. Insert **Hook Handle** end into loop of the **Center Shield** and lift **Tower** and food from **Main Body**. Place on a large tray or shallow pan.
10. Carefully remove **Skewers** and slide food onto a clean plate. Serve hot.

CLEANING

1. Unplug oven and let it cool.
2. Using a damp dishcloth, wipe the unit with warm soapy water. Wipe fan housing with a damp sponge or dishcloth with mild soapy water.
3. Clean metal parts, wire racks, and pans with a sponge or dishcloth with mild dish detergent then wipe clean. If scrubbing is necessary, use a nylon or polyester mesh pad. Wire racks may be placed in the dishwasher.

Remember:

1. Unplug unit before cleaning.
2. Let the oven cool before washing.
3. Do not clean with steel wool pads or abrasive materials.

COOKING TIPS

- Cook a complete meal all at once. Keep in mind that foods of different weights may take different amounts of time to cook. Make time and temperature adjustments as necessary using a meat thermometer. Soon, you will be able to adapt your favorite recipes successfully.

Vertical Rotisserie

QUICK REFERENCE GUIDE

Remember to preheat oven to desired temperature. The correct temperature is reached when the indicator light goes off.

ITEMS	*COOKING TIME*	*SETTING*
Beef rib roast		
boneless	10-15 minutes per lb.	HIGH
with bone	9-13 minutes per lb.	LOW
Hot dogs	4 minutes	HIGH
Shrimp	4-6 minutes	HIGH
Pork loin roast	6-8 minutes per lb.	LOW
Baked potato	(6-8 oz.) 20-25 minutes	HIGH
Cut potatoes	15-20 minutes	HIGH
Corn on the cob	20 minutes	HIGH
Chicken (5 lb)		
quartered	15-20 minutes	HIGH
halved	30-35 minutes	HIGH
whole	50-60 minutes	HIGH
Chicken breast		
boneless (6 oz)	10-15 minutes	HIGH
Turkey breast	(5 lb) 45 minutes	HIGH
	(8 lb) 60 minutes	HIGH
Cornish hens	15 minutes	HIGH

NOTE: Check doneness. For rare to medium, use the lower setting.

Recipes for Rotisserie

Beef

Sirloin Tip Roast

Servings: 6-8

Ingredients:

Sirloin Tip Roast
Spray cooking oil
Salt and Peper or Seasoning of choice

Method:

1. Using a thin bladed knife make a 1/2 to 1/3 inch incision through the center of the roast to accommodate the **Center Heater**.
2. Spray roast with cooking oil.
3. Season with salt and black pepper or seasonings of choice
4. Slide seasoned roast over the Rotisserie **Center Heater**
5. Press POWER to turn unit on – select MEAT and HIGH heat settings. Press CENTER HEATER on for faster cooking or med-well to well-done meat. Keep **Center Heater** OFF for rare to medium.
6. Set timer for 40 to 50 Minutes – Press START. After 30 minutes, check for doneness, add additional minutes if necessary.
7. Allow roast to rest for 5 to 10 minutes before slicing.

Beef Kabobs

Servings: 1-6

NOTE: The Rotisserie will operate with the same time and temperature settings whether one or all six of the skewers are being used . Allow about 6 to 8 ounces of meat per skewer. For best results, cut meat into 2 inch cubes.

Ingredients:

Sirloin tip or top round steak, cut into 2 inch cubes

1 medium Bell pepper, cut into 2 inch pieces

6 to 8 medium large mushroom caps per pound

Combine ingredients in a bowl

Add about 2 to 3 tbsp oil

Seasoned as desired

Method:

1. Alternate ingredients on **Skewers**.
2. Place in rotisserie.
3. Press POWER to turn unit on – select MEAT and HIGH heat settings. Press CENTER HEATER.
4. Set timer for 8-10 minutes for rare, 10-12 for medium,12-14 for well done - depending on desired doneness.
5. Press START.

Flank Steak

Servings: 4-6

Ingredients:

5 lbs Flank Steak

Spray cooking oil

Dry Rub (see page 12) or seasoning of choice

Method:

1. Pat meat dry.
2. Spray with cooking oil.
3. Press rub into oiled meat – usually about 2 tbsp per pound.
4. Thread flank steak onto skewers. The 6 skewers should accommodate 5 to 6 lbs of meat.
5. Place **skewers** in rotisserie.
6. Press POWER to turn the unit on – select MEAT and HIGH heat settings. Press CENTER HEATER.
7. Set timer 15 to 20 minutes for medium rare to medium – increase time for a more well-done product.
8. Press START.

Pork

Boneless Pork Loin

Servings: 6-8

Ingredients:

4lb Boneless Pork Loin
Spray cooking oil
1 tbsp dried rosemary
Salt and pepper to taste
Dry Rub (for recipe see page 12)

Method:

1. Using a thin bladed knife make a 1/2 to 1/3 inch incision through the center of the roast to accommodate the **Center Heater**.
2. Spray roast with cooking oil.
3. Season with rosemary, salt and pepper, and dry rub.
4. Slide seasoned pork loin over the Rotisserie **Center Heater**.
5. Press POWER to turn the unit on - select MEAT and LOW heat settings. Press CENTER HEATER.
6. Set timer for 30 Minutes – Press START. After 30 minutes, check for doneness, add additional minutes if necessary.

Bone-in Center-cut Pork Chops

Servings: 6 to 12 (depending upon number of chops desired)

Ingredients:

6 - 1 1/2 inch chops – or desired number
Seasonings of choice

Method:

1. Season as desired. Insert skewer into each chop. 2 chops can fit on each skewer if necessary.
2. Place skewers on rack in rotisserie.
3. Press POWER to turn unit on – select MEAT and HIGH heat settings. Press CENTRAL HEATER.
4. Set timer for 15 - 20 minutes - Press START. After 15 minutes, check for doneness, add additional minutes if necessary.

Baby Back Ribs

Servings: 4

Ingredients:

3 1/2 to 4 lb slab of back ribs – left whole or cut into 4 pieces
Dry rub (see recipe on page 12)

Method:

1. Season with dry rub – about 1/4 cup for both sides.
2. Insert **skewers** into each section of meat. Place skewers on

rack in Rotisserie. If using BBQ sauce, baste on cooked product.

3. Press POWER to turn unit on – select MEAT and HIGH heat settings. Press CENTRAL HEATER on.
4. Set timer for 40 minutes - Press START. After 40 minutes, check for doneness, add additional minutes if necessary.

Pork Tenderloin:

Servings: 6

Ingredients:

3 1/2 lbs pork tenderloin

Seasonings of choice – Dry rub (recipe on page 12) or BBQ sauce

Method:

1. Cut each tenderloin into 4 to 5 oz pieces.
2. Season as desired. Place onto skewers.
3. Set into holes in the rack.
4. Press POWER to turn unit on – select MEAT and HIGH heat settings. Press CENTER HEATER on.
5. Set timer for 35 minutes - Press START.

Lamb

Loin Lamb Chops

Servings: 4–6 (Unit can accommodate up to 24 chops)

Ingredients:

12 Loin Lamb Chops – Cut 1" Thick

Greek seasonings or seasonings of choice

Method:

1. Season the chops as desired. Arrange on the **skewers**.
2. Place in Rotisserie.
3. Press POWER to turn unit on – select MEAT and HIGH heat s settings. Press CENTER HEATER on. ON
4. Set timer for 15 minutes for medium - Press START.

Boneless Leg of Lamb

Servings: 6 to 8

Ingredients:

4 1/2 lb boneless leg of lamb - tied and oven ready

Olive oil spray

Seasoning of choice

greek seasonings or salt

black pepper and dried rosemary work well

Method:

1. Using a thin bladed knife make a 1/2 to 1/3 inch incision through the center of the roast to accommodate the **Center Heater**.
2. Lightly spray the roast and season to taste. Slide seasoned roast over **Center Heater**.

3. Press POWER to turn unit on. Select MEAT and HIGH heat settings. For well-done meat, press CENTER HEATER on. For medium to medium rare meat, leave **Center Heater** OFF.
3. Set timer for 35 to 40 minutes - Press START.
4. When roast is done allow 5-10 minutes resting time before slicing to help retain juices.

Poultry

Whole Chicken

Servings: 2 to 4

Ingredients:

4 1/2 to 5 lb chicken
1/4 cup dry rub - (see page 12)
Spray cooking oil

Method:

1. Spray chicken inside and out with oil.
2. Rub outside of chicken with the spice mix. Dust the inside with about 1 tbsp of mix.
3. Place chicken over the **Center Heater**.
3. Press POWER to turn unit on. Set to POULTRY and HIGH heat settings. Press CENTER HEATER on.
4. Set timer for 40 to 50 minutes time - Press START.

Stuffed Cornish Hens

Servings: 4 to 6

Ingredients:

4 to 6 cornish hens - 1 1/2 to 2 lbs each
1/2 cup of bread based stuffing of choice per hen
2 tbsp poultry seasonings per hen
Olive oil cooking spray

Method:

1. Stuff hens as desired - avoid packing too tightly.
2. Lightly spray each hen with oil. Sprinkle seasoning over each one. Place in rotisserie.
3. Press POWER to turn unit on - select POULTRY and LOW heat settings.
4. Set time for 35-45 minutes - Keep **Center Heater** OFF - Press START.

Seafood

Mixed Seafood en Brochette

Servings: 4 to 6

Ingredients:

4 to 5 oz firm texture white fish (ie: haddock - cut into 2 pieces)
3 large sea scallops
2 jumbo shrimp - peeled and deveined

2 whole vine ripened tomatoes about 1 1/2" in diameter

Method:

1. Place the seafood in a non reactive bowl (ie: stainless steel or glass) and add enough of the asian marinade (see page12) to generously coat the mixture. Allow 1 hour, longer if desired, to marinate.
2. Thread the mixture onto the skewers starting and finishing with a tomato.
3. Set **skewers** in Rotisserie. Press POWER to turn unit on - select MEAT and HIGH heat settings. Press CENTER HEATER on.
4. Set timer for 15 minutes - Press START.

Vegetables

Cooking times for vegetables cut to portion size, range from 10-20 minutes

Baked Russet Potatoes:
- medium whole
- 3/4" thick cross cut

Roasted Fingerling Potatoes - as purchased

Sausage Stuffed Miniature Peppers

Meat Stuffed Mushroom Caps

Acorn Squash

Corn-on-the-Cob - 4" pieces

Green Peppers

Tomatoes:
- Grape
- Cherry
- Small Vine Ripened

Broccoli Florets

Zucchini - 3/4" slices

Carrots - 1" pieces

Marinades, Sauces, and Rubs

Asian Style – great for sea foods

Combine and mix well:
- 1/2 cup Oyster Soy Sauce
- 1 tbsp grated fresh ginger
- 1 tsp Thai chili paste
- 1/4 cup mirin – sweet, cooking rice wine
- 1/4 cup lemon flavored oil (if not available use: mild vegetable oil plus 1 1/2 tbsp lemon zest

Marinate sea foods for 1 to 2 hours.

Dry Rub – Ideal for chicken and pork
- 1/2 cup sweet or smoked paprika
- 1 tbsp chili powder

1 tbsp ground cumin
2 tbsp brown sugar
1 1/2 tbsp salt
1 tbsp dried oregano
1 tbsp dried thyme
1 tsp cayenne pepper (more if desired)
Combine all of the ingredients. Mix well.
Can be made and stored for later use.

BBQ Sauce – fast and easy
Combine the following ingredients:

1 cup catsup
1/4 cup prepared mustard
1/4 cup dark brown sugar
2 tsp Worcestershire sauce
1/4 cup honey
1 tsp dried mustard
2 tsp salt
1 tsp black pepper

For best results apply the sauce about 5 minutes before product is finished.

Red Wine Sauce – Great with Lamb

Drippings from the roast
(remove most of the excess fat - save some for below)
2 cups red wine
3 tbsp finely chopped shallots
3 tbsp butter - keep cold
2 tsp lemon juice
Salt and pepper to taste

Method:

1. Saute shallots in a small amount of fat from roast.
2. Add wine and reduce by half.
3. Add pan juices if available and lemon juice.
4. Season with salt and pepper to taste.
5. Stir cold butter into sauce before serving.

CUSTOMER SERVICE

If you have any questions or problems regarding the operation of your Deni Vertical Rotisserie, call our customer service department toll free:

Monday through Friday
8:30 a.m. to 5:00 p.m.
(Eastern Standard Time)
1-800-DENI-822
or email us at
custserv@deni.com

Visit our website at
www.deni.com

Deni by Keystone Manufacturing Company, Inc.®

ONE-YEAR LIMITED WARRANTY

Your Deni Vertical Rotisserie is warranted for one year from date of purchase or receipt against all defects in material and workmanship. Should your appliance prove defective within one year from date of purchase or receipt, return the unit, freight prepaid, along with an explanation of the claim. Please send to: Keystone Manufacturing Company, Inc., 800 Hertel Avenue, Buffalo, NY 14207. (Please package your appliance carefully in its original box and packing material to avoid damage in transit. Keystone is not responsible for any damage caused to the appliance in return shipment.) Under this warranty, Keystone Manufacturing Company, Inc. undertakes to repair or replace any parts found to be defective.

This warranty is only valid if the appliance is used solely for household purposes in accordance with the instructions. This warranty is invalid if the unit is connected to an unsuitable electrical supply, or dismantled or interfered with in any way or damaged through misuse.

We ask that you kindly fill in the details on your warranty card and return it within one week from date of purchase or receipt.

This warranty gives you specific legal rights. You may also have other rights which vary from state to state or province to province.

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